



City of Taunton

Board of Health

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City of Taunton Board of Health Fats, Oils and Grease (FOG) Regulations

The City of Taunton Board of Health, in accordance with, and under the authority granted by Section 31 of Chapter 111 of the General Laws of the Commonwealth of Massachusetts Hereby adopted the following rules and regulations at a meeting of the Board held on October 6, 2009.

Purpose: In an effort to protect environmental and public health and safety the Board of Health has adopted several FOG management and maintenance regulations to help prevent sanitary sewage overflows that result from grease obstructions that subject the City to adverse health issues and present an environmental health hazard.

Definitions:

Best Management Practice(s): means a cultural or engineering technique, or a management strategy, that has been determined and accepted to be an effective and practical means of preventing or reducing non-point source pollution in a local area.

FOG (Fats, Oils, Grease): means organic polar compounds derived from animal and/or plant sources that contain multiple carbon chain triglyceride molecules. These substances are detectable and measurable using analytical test procedures established in the United States Code of Federal Regulations 40 CFR 136, as may be amended from time to time.

Food Service Establishment (FSE): includes, but is not limited to, any facility preparing and/or serving food for commercial use or sale. This includes restaurants, cafés, lunch counters, cafeterias, hotels, hospitals, convalescent homes, factory or school kitchens, catering kitchens, bakeries, grocery stores with food preparation and packaging, meat cutting and preparation (excluding grocery stores with only food warming operations), meat packing facilities and other food handling facilities not listed above where fats, oil and grease may be introduced into the community sewer system and cause line blockages and sewer overflows. This is also known as a process of concern.

Grease interceptor/trap (sometimes called separators): for the purposes of this document means an interior multi-compartment device designed to retain grease from one or more fixtures; it shall be installed outside of the food service establishment and shall be of a size and design in compliance with all current Building and Plumbing codes adopted by the City.

Grease trap: for the purposes of this document means an exterior device designed to retain grease from one to a maximum of four fixtures.

Sewer: means all sewers and facilities operated for carrying sewage.

Effective immediately:

1. All existing food service establishments with external grease trap units are required to have a contract with a licensed septic hauler company that is permitted with the City of Taunton. External grease traps must be inspected once a month and be pumped if the fats, oils, grease, (FOG) and sludge layers are 25% of the effective depth of the trap. This enforcement action will be equivalent to the requirements under Title V 310 CMR 15.351(2).
2. All FOG interceptors (under the sinks) must be cleaned and maintained once a month.
3. All food service establishments must keep maintenance logs for all FOG traps and interceptors and must have these documents available to the City of Taunton upon inspection. Maintenance logs must be submitted to the Board of Health two (2) times a year on January 1st and July 1st.
4. All food service establishments that have grease interceptors must have proper FOG signage as required under the State of Massachusetts Plumbing Code 248 CMR 10.09 (2m)(3).
5. Biological and/or chemical treatments are no longer permitted for use in grease traps and interceptors in the City of Taunton.
6. All establishments that have a gasoline, oil and sand separator servicing the facility must have this system inspected and pumped once per year. Maintenance logs must be available to the City of Taunton upon inspection and submitted to the Board of Health once per year every January 1st.
7. All food service establishment staff are required to be properly trained on FOG management and maintenance practices and must keep a staff training log.
8. All establishments that handle FOG must have spill cleanup stations and/or kits with grease absorbent pads and/or cat litter or a similar product to cleanup FOG spills and prevent injury in the workplace.
9. All temporary food service establishments and events will be required to have a written FOG management plan before a temporary food service permit will be issued.
10. If an establishment is chronically in violation of proper grease trap/interceptor maintenance the Board of Health may require the facility to install a grease trap monitoring system at the owner's expense. The data from this monitoring device must be submitted to the Board of Health once a month.
11. Establishments that are closed of periods of time that exceed 30 days are exempt from pumping and inspecting FOG systems during those months the establishment is closed. Proof of temporary closure must be provided to the Board of Health.

12. All Septic Haulers that pump an external grease trap in the City of Taunton must fill out a Grease Trap Service Report OR a form with the same information including the percent of FOG and solids in the tank and the condition of the tank and T's if pumping is not required at the time of inspection. This report must be filled out and submitted to the customer at the time of service. All manifests must be submitted to the Board of Health within sixty (60) days of a pumping service.
13. Establishments with FOG Control Program variances issued by the Department of Public Works Commissioner may take president over portions of this regulation based on the nature of the variance.
14. There will be a FOG plan review fee of \$50.00 for all new food service establishments and renovations on existing food service establishments.



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Adopted OCTOBER 6, 2009